



LANGHE BARBERA FONTANELLE

The La Morra and Verduno Estate

BARBERA AT ITS BEST

Grape Variety: At least 85% Barbera

Usual harvest time: 5th /15th October.

Fermentation: about 10 days at 26°C

Characteristics:

- deep ruby red colour with violet nuances
- complex, intense bouquet of blackberries, plums, fruit jam and spices
- round, harmonious, complex palate full and ripe but fresh and tasty at the same time
- remarkably classy wine endowed with finesse

Serve at: 12°/14°C

Try it with: excellent with soups and pasta courses, red and white roasted meats, game and mild cheeses.

Evolution: 8/10 years if kept in a cool and dark place.

PACKAGING

FORMATS: 0,75 Lt